



# Celebrate

New Year's Eve Dinner

December 31, 2017

500pm-900pm

Dinner 75 | Keiki (4-12) 37.50 | Wine Pairing 30

Reservations highly recommended. Please call 808.827.8808

## First Course

Choice of...

### King Crab and Shrimp Shu Mai

Avocado mousse. Taegu vinaigrette.

Wine pairing -

### Prime Rib Bao Bun

Horseradish crème. Au jus.

Wine pairing -

### Poach Asian Pear Salad

Gorgonzola. Kailani greens. Cherry tomatoes.

Rosemary balsamic vinaigrette.

Wine pairing -

## Second Course

Choice of...

### Garlic Miso Baked Oyster

Tobiko. Scallions.

Wine pairing -

### Chinese 5 Spice Rubbed Duck Breast

Pineapple apple chutney.

Wine pairing -

### Gingered Carrot Soup

Amusa shoga crreme fraiche. Candied macadamia nuts.

Wine pairing -

## Enjoy...

Kauai lime and guava champagne sorbetto

## Fourth Course

Choice of...

### Seafood Bouillabaisse

Lemongrass saffron broth. Grilled focaccia.

Wine pairing -

### Pan Roasted Sea Scallop

Malaysian fried rice. Shiso aioli. Baby bok choy.

Wine pairing -

### Black Pepper Seared Petite Filet

Bacon brussels sprout. Roast tomato cognac demi.

Wine pairing -

## Fifth Courses

Choice of...

### Grecian's Lilikoi Chiffon Cake

Lappert's vanilla bean ice cream. Vanilla lilikoi anglaise.

Wine pairing -

### Warm Triple Chocolate Mac Nut Fudge Brownie

Chocolate lumpia. Lappert's chocolate ice cream.

Wine pairing -



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